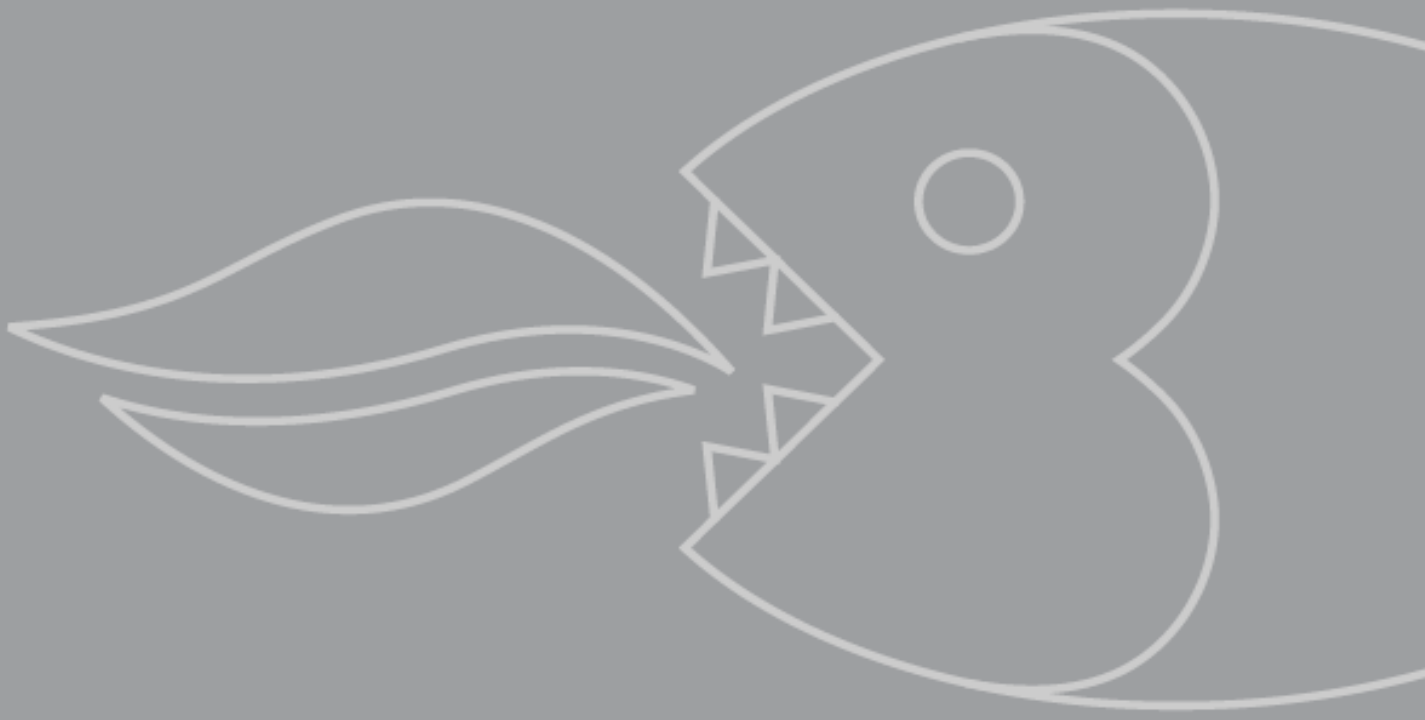
BCS450SS
46 cm Built-in compact touch control steam oven.

INSTRUCTION MANUAL



Baumatic®

User Manual for your Baumatic

BCS450SS
46 cm Built-in touch control steam oven

NOTE: ***This User Instruction Manual contains important information, including safety & installation points, which will enable you to get the most out of your appliance. Please keep it in a safe place so that it is easily available for future reference; for you or any person not familiar with the operation of the appliance.***

JW 14/02/13

Contents

Environmental note	4
Important safety information	5 – 7
Specifications	8 – 11
Product and aperture dimensions	8
Product specifications	8
Cooling fan	9
Standard accessories	9
Electrical details	9
Description of the oven and accessories	10
Control panel	11
Using your oven	11-22
Initial start up and setting the time of day	11
Cleaning your oven before first use	12-13
Before first use – useful information	12
Using your appliance for the fist time	13
Cooking with steam	13
Oven function selection	14
Oven functions	14
Setting the timer	14
Setting the oven temperature	15-16
Setting the delay start timer	16
Preset resipes	17
Preset recipes cooking table	18
Preset recipes with delay start timer	19
Cooking guidelines	**19-20**
Warnings	20
Accessories	20-21
Locking the keypad	
Cleaning and maintenance	22-27
Oven cavity cleaning cycle	23
Boiler descaling	24
Removing the side racks	25
Replacing the oven bulb	26
Removing the oven door for cleaning	27
Installation	28-31
Electrical connection	28
Installing the oven into the kitchen cabinet	29
Positioning the appliance	30
Ventilation requirements	31
My appliance isn't working correctly	31-32
Error codes chart	32
General troubleshooting	32
Baumatic consumables	33
Contact details	35

Environmental note

This appliance is marked according to the European directive 2002/96/EC on Waste electrical and Electronic Equipment (WEEE). By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product.

The symbol **on the product, or on the documents accompanying the product, indicates that this appliance may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment.**

Disposal must be carried out in accordance with local environmental regulations for waste disposal.
For more detailed information about treatment, recovery and recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

- The packaging materials that Baumatic uses are environmentally friendly and can be recycled.
- Please discard all packaging material with due regard for the environment.

IMPORTANT SAFETY INFORMATION

Your safety is of the utmost importance to Baumatic. Please make sure that you read this instruction booklet ***before*** attempting to install or use the appliance. If you are unsure of any of the information contained in this booklet, please contact the Baumatic Customer Care Department.

General Information

- This appliance is designed for domestic household use and can be built into a standard kitchen cabinet or housing unit.

- ***IMPORTANT:*** *You* ***must not*** *install the appliance in a location where the ambient temperature will fall below 5°C.*

- ***IMPORTANT:*** *The adjacent furniture or housing and all materials used in the installation* ***must*** *be able to withstand a minimum temperature of 85°C above the ambient temperature of the room it is located in, whilst in use.*

- Certain types of vinyl or laminate kitchen furniture are particularly prone to heat damage or discolouration at temperatures below the guidelines given above.

- Any damage caused by the appliance being installed in contravention of this temperature limit, or by placing adjacent cabinet materials closer than 4mm to the appliance, ***will be the liability of the owner.***

- For use in ***leisure accommodation vehicles***, please refer to the appropriate information given in the installation instructions for this appliance.

- The use of this appliance for any other purpose or in any other environment without the express agreement of Baumatic Ltd. will invalidate any warranty or liability claim.

- Your new appliance is guaranteed against electrical or mechanical defects, subject to certain exclusions that are noted in Baumatic's Conditions Of Guarantee. The foregoing does not affect your statutory rights.

- ***Repairs may only be carried out by Baumatic Service Engineers or their authorised service agents.***

Warning and safety instructions

- This appliance complies with all current European safety legislation. Baumatic do wish to emphasise that this compliance does not remove the fact that the appliance surfaces ***will become hot during use and retain heat after operation.***

Child Safety

- Baumatic strongly recommend that babies and young children are prevented from being near to the appliance and not allowed to touch the appliance ***at any time*.**

- If it is necessary for younger family members to be in the kitchen, please ensure that they are kept under close supervision at all times.

General Safety

- ***Do not*** place heavy objects on the oven door or lean on the oven door when it is open, as this can cause damage to the oven door hinges.

- ***Do not*** leave heated oil or fat unattended, as this is a fire risk.

- ***Do not*** place pans or baking trays directly on the base of the oven cavity, or line it with aluminium foil.

- ***Do not*** allow electrical fittings or cables to come into contact with areas on the appliance that get hot.

- ***Do not*** use the appliance to heat the room it is located in or to dry clothing.

- ***Do not*** install the appliance next to curtains or soft furnishings.

- ***Do not*** attempt to lift or move cooking appliances by using the oven door or handle, as this may cause damage to the appliance or result in injury to the person lifting the appliance.

Cleaning

- Cleaning of the oven should be carried out on a regular basis.

- Great care should be taken whilst using this appliance and when following the cleaning procedure.

- ***IMPORTANT:*** *The appliance must be disconnected from the mains before following the cleaning procedure*.

Installation

This appliance must be correctly installed by a suitably qualified person, strictly in accordance with the manufacturer's instructions.

- ***Baumatic Ltd. declines any responsibility for injury or damage, to person or property, as a result of improper use or installation of this appliance.***

- Heat, steam and moisture will be created during use of the appliance, take care to avoid injury and ensure that the room is adequately ventilated. If the appliance is going to be used for prolonged periods of time, then additional ventilation may be required.

- Please consult with your qualified installer if you are in any doubt about the amount of ventilation that you will require.

Declaration of conformity

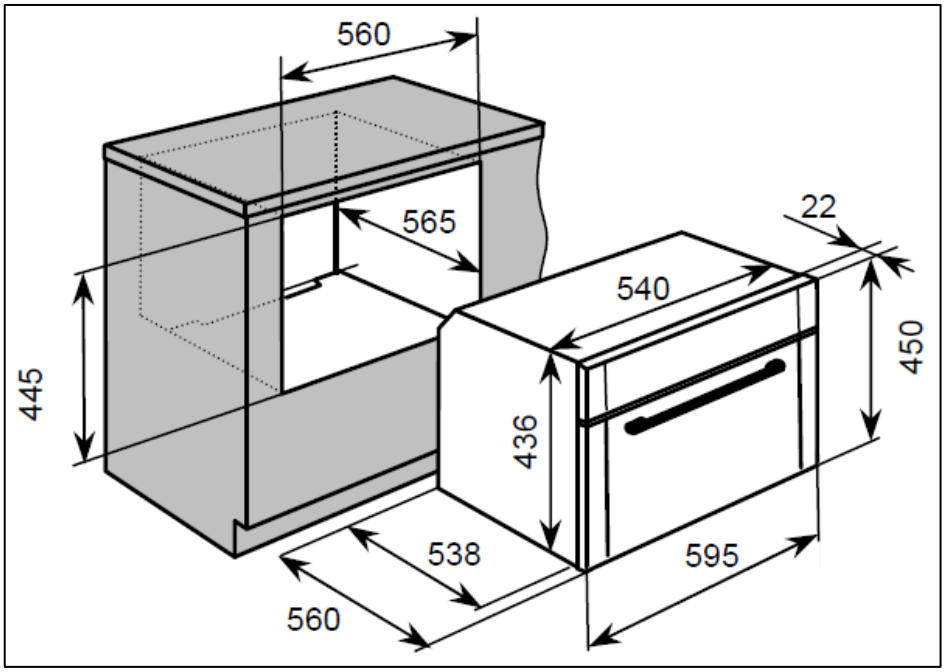
This appliance complies with the following European Regulations:

- 2006/95/EC regarding "low voltage"
- 2004/108/EC regarding "electromagnetic disturbances"
- Regulation (EC) N° 1935/2004 regarding "materials in contact with food"

- The above directives comply with 93/68/EEC regarding CE marking.

- The manufacturer declares that the oven is built using certified materials and requires the appliance to be installed in accordance with the standards currently in force. This appliance must be used by a trained person for domestic purposes only.

Specifications



Product dimensions

Height: 450 mm
Width: 595 mm
Depth: 560 mm

Aperture dimensions

Height: 445mm
Width: 560 mm
Depth: 565 mm

Product specifications

- 4 Functions
- Energy efficiency class: A
- Gross oven capacity: 34 litres
- Net oven capacity: 30 litres
- Water jug capacity: 1 litre
- Preset recipes: 14
- Touch control operation
- LCD full programmer
- Electronically controlled thermostat
- Steam clean
- Cooling fan
- Safety lock
- Double-glazed removable door

Standard accessories

- Removable side racks
- 1 x Safety shelf
- 1 x Large perforated tray
- 1 x Large baking tray
- 1 x Small perforated tray
- 1 x Small baking tray

Cooling fan

- A tangential cooling fan is fitted inside of this appliance, to make the internal temperature of the oven stable and the external surface temperature lower.

Electrical details

Rated Voltage:	220 - 240 Vac 50 - 60 Hz
Supply Connection:	13 A (double pole switched fused outlet with 3mm contact gap)
Max Rated Inputs:	1.90 kW
Mains Supply Lead:	3 x 1.5mm²
Oven Light Bulb:	25 W/ E14 300°C screw type pygmy

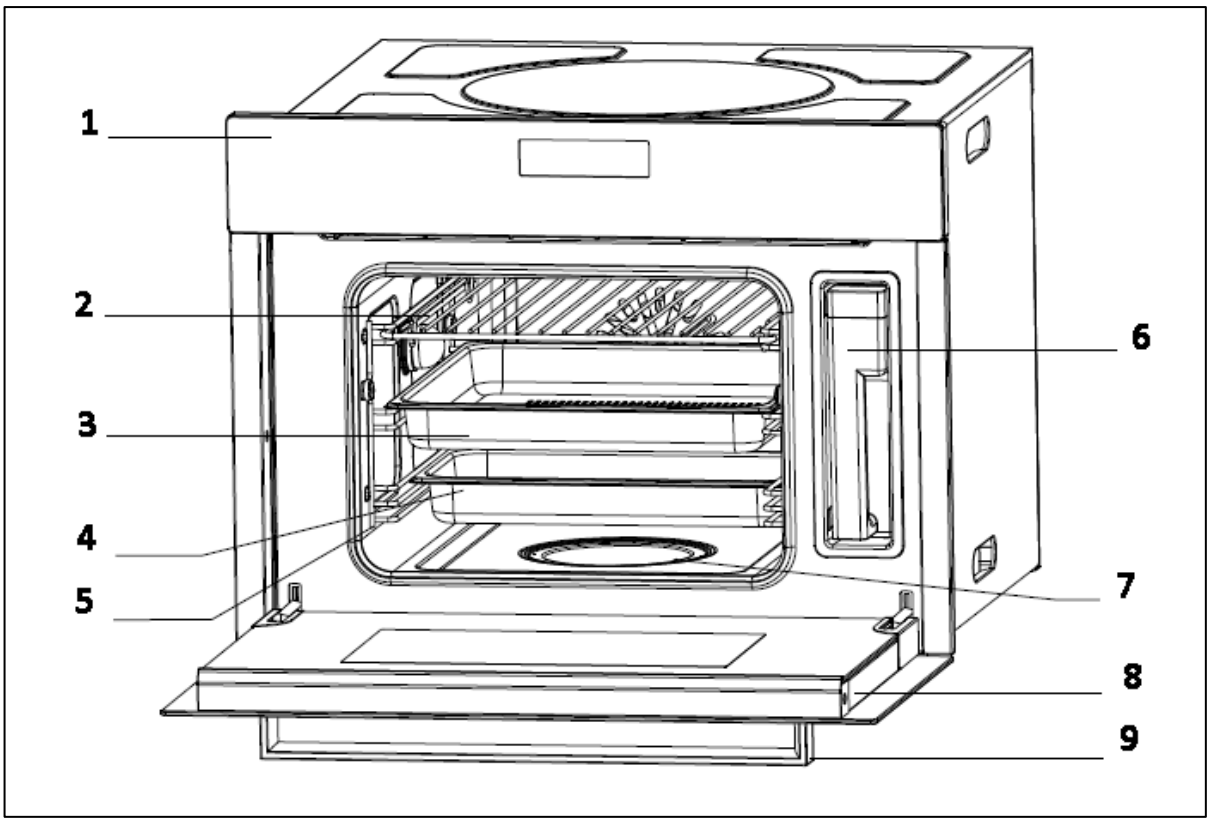
For future reference please record the following information which can be found on the Rating Plate and the date of purchase which can be found on your sales invoice. The rating plate for your oven can be located by opening the oven door and looking on the right hand side of the oven chassis.

Model Number …….

Serial Number …….

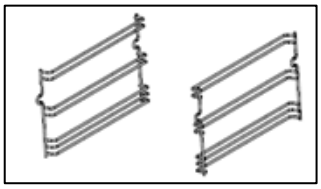
Date of Purchase …….

Description of the oven and accessories

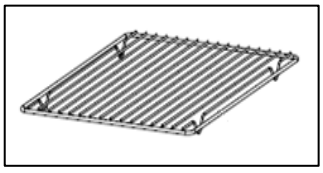


1) Control panel
2) Safety shelf
3) Large baking tray / large perforated tray
4) Small baking tray / small perforated tray
5) Side rack (removable)
6) Water jug
7) Steam heating plate
8) Oven door
9) Oven door handle

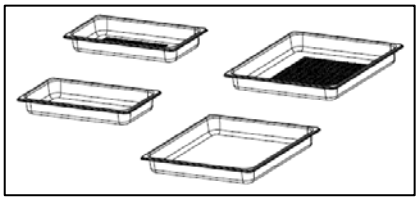
Accessories



(Removable) Side racks

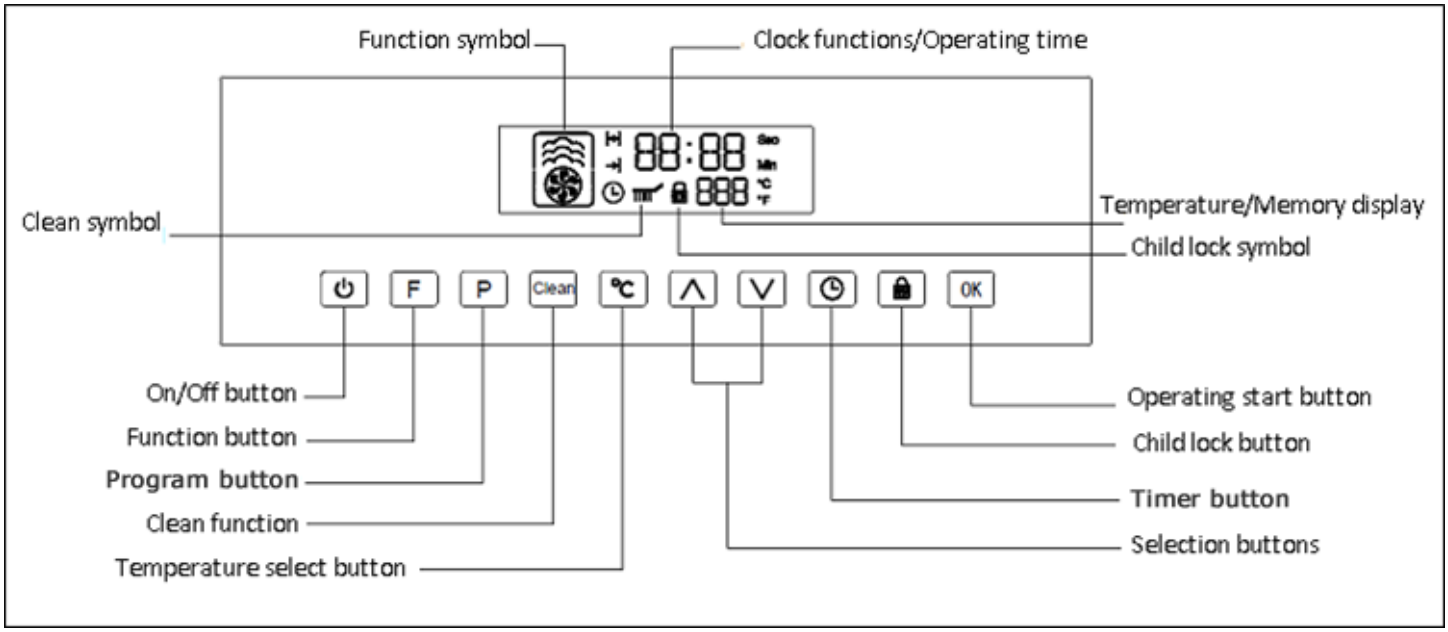


Safety shelf



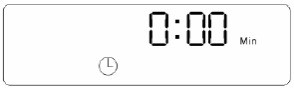
Large baking tray / perforated tray
Small baking tray / perforated tray

Control Panel



Using your oven

Initial start up and setting the time of day



- When the appliance is initially connected to the power supply, the display will light up and will flash “0:00”.

- First use the selection buttons to select the ‘hour’ of time. The time will scroll through 0-23 (hours).
  Press

  (“OK”) to confirm.

- Then use the selection buttons to select the ‘minute’ of time. The time will scroll through 0-59 (minutes).
  Press

  (“OK”) to confirm.

- If “OK” is not pressed, then the time will automatically confirm the displayed time after 6 seconds.

NOTE: When you are adjusting the time, you can either press the buttons to scroll through the numbers one at a time, or you can hold down a selection button to scroll more quickly.

Before first use

This oven should be cleaned before first use and after each use thereafter. See pages 22 – 27 for full cleaning and maintenance instructions.

- ***IMPORTANT: Before use, this appliance must have water put into its water jug. Do not use distilled water, or any other fluids. Do not fill past the 'MAX' mark.***

- Open the oven door and remove the water jug, which is located on the right of the appliance.

- Remove the jug cover and pour in clean cold water.

- Re-fasten the water jug cover and re-insert the jug into the water jug slot to the right of the oven cavity.

Oven steam clean function

To remove any residue from the oven that may have been left from the manufacturing process, you should select the 'Clean' function. The temperature is automatically set to 100°C.

- Press the ON/OFF (power) button.
- Press the "Clean" button.
- The clean symbol and a speed indicator will appear on the digital display.
- Press to confirm.

- It is perfectly normal for a smell to be produced during this process.

- You should make sure that any windows in the room are left open during this process.

- The cleaning cycle will take approximately 30 minutes and a buzzer will sound once it has finished.

- Half opening the door to allow the oven to cool more quickly. Be careful when opening the oven door because of hot steam.

- We would also recommend cleaning all accessories with normal soap and water.

- When the cleaning cycle is finished, use a damp soft cloth or damp non-abrasive sponge to wipe over the cavity of the oven.

Cooking with steam

IMPORTANT: *This process MUST be followed when you are using a cooking function that involves steam.*

- Remove the water jug from the oven and fill it with clean (tap) water, or if this is unavailable, bottled water.
- Fill the water jug up to the *MAX* mark. ***DO NOT*** fill the jug right to the top, otherwise the water that is pumped back into the jug at the end of a cooking cycle may overflow.
- Reattach the jug cover and insert the jug back into the water jug compartment.
- Push the water jug in completely, this ensures a perfect seal between the tube located in the jug and the hydraulic circuit inside of the oven.
- ***ALWAYS*** ensure that the ***NON*** perforated tray (also called the drip pan or baking tray) is inserted underneath the perforated tray. This will catch any condensation, juice or food that falls from the perforated tray.
- If you are using a cooking function that doesn't involve steam, then you can leave the water jug inside of the water jug compartment. It will not affect the cooking abilities of the oven.

Using your appliance for the first time

- Pressing the power button will turn your appliance on or off (standby mode).
- Depending on what function you want to use, you can either press:
- (manual *function* button)

or

- (preset *recipe / preset program* button)
- The corresponding icon will flash on the display panel.
- The default manual function mode is "H-1" mode (steam cooking). See "Selecting a cooking function" on the next page for full details.

Selecting a cooking function

Manual Oven functions

- Press F (Function button) to manually select a function. Press the function button repeatedly to scroll through the four functions.
- "H-1", Steam function
- "H-2", Fan oven function
- "H-3", Steam and fan oven function
- "H-4, Defrost function
- Press OK to confirm selection. The oven will start the chosen function at the default time and temperature (see below).
- If "OK" is not pressed, then the oven will automatically confirm the *displayed selection* after 6 seconds.

NOTE: For H-1, H-2 & H-3 the default time will be set to 20 minutes.

NOTE: For H-1, H-2 & H-3 the default temperature will be set to 100°C.

Setting the timer

- After you have selected a cooking function, press the Timer function button .

- Use the selection buttons to select the amount of time you want the timer to count for.
- Press or press and hold the selection buttons to adjust the timer.
- The time will scroll from 0:00 hrs to 6:00 hrs. The timer will adjust through minutes, and will increase from 0:59 minutes to 1:00 hour, and so on.
- Press OK to confirm, and the countdown timer will start.
- If "OK" is not pressed, then the time will automatically confirm the displayed time after 6 seconds.

- Once the countdown timer has ended an alarm will sound for two minutes.

IMPORTANT: The oven will continue to heat until it is turned off or another function is selected.

Setting the temperature

Once you have selected an oven function and timer duration, you can then select your desired oven temperature.

"H-1", Steam function .

- Press the ℃ and then use the selection buttons ∧ ∨ to select the temperature you want.
- ***The temperature can be adjusted from 35-100°C.***
- Press OK to confirm, and the temperature will be set. The display will show the current temperature.

NOTE: When the oven reaches the set temperature, the oven buzzer will sound twice (steam function only).

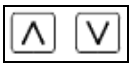
"H-2", Fan oven function

- Press the ℃ and then use the selection buttons ∧ ∨ to select the temperature you want.
- ***The temperature can be adjusted from 30-230°C.***
- Press OK to confirm, and the temperature will be set. The display will show the current temperature.

"H-3", Steam and fan oven function

- Press the ℃ and then use the selection buttons ∧ ∨ to select the temperature you want.
- ***The temperature can be adjusted from 120-230°C.***
- Press OK to confirm, and the temperature will be set. The display will show the current temperature.

"H-4, Defrost function

- Press the and then use the selection buttons  to select the temperature you want.
- ***The temperature can be adjusted from 45-60°C.***
- Press to confirm, and the temperature will be set. The display will show the current temperature.

Setting the delay start timer function (manual operation)

This function will allow you to set a cooking duration time, and a time delay so that the oven will switch on in the future.

- Press the manual operation button and select a function

- Select an oven time duration

- Select an oven cooking temperature

- Press the timer button twice and the delayed start icon will be displayed

- First use the selection buttons to select the 'hour' of time. The time will scroll through 0-23 (hours). Press ("OK") to confirm.

- Then use the selection buttons to select the 'minute' of time. The time will scroll through 0-59 (minutes). Press ("OK") to confirm.

- If you do not press "OK" to confirm within 6 seconds the timer will not be set and you will need to reset the timer.
- To review the set delay timer you can press the timer button once to view the set duration time, and press it a second time to view the set delay time.
- Once the timer has ended an alarm will sound and the oven will turn off.

Preset program (14 preset recipes)

Please refer to the preset recipe table on page 18.

- Add the food, baking tray and/or perforated tray as outlined on the recipe table to the suggested shelf level.
- Press the preset recipe program button P and select your desired cooking program.
- Each time the program button P is pressed it will scroll through the 14 preset recipes. (See page 18 for the preset recipe table).
- "A-1", Steam function will be automatically displayed as it is the first preset recipe.
- Press OK to confirm your recipe choice and the preset recipe program will be set. The oven will begin to work immediately.
- You cannot adjust the cooking time or temperature when using the preset recipe program function.
- You can check the temperature of the oven at any time by pressing the temperature button °C.
- The buzzer will sound for 2 minutes after the operation timer has finished.

Preset recipes

Steam

Function	Food	Weight	Bake Pan	layer	Operating Mode	Temperature (℃)	Time (min)
A -1	Broccoli florets	500g	Perforated pan + Pan	3/1	Steam	100	8-10
A-2	Cauliflower	1,000g	Perforated pan + Pan	3/1	Steam	100	10-15
A-3	Rice	500g	Pan	2	Steam	100	20-30
A -4	Fish	1,500g	Pan	3	Steam	95	15-30
A -5	Quick-frozen Food		Perforated pan	2	Steam	100	8-12
A -6	Mixed veg. frozen		Perforated pan + Pan	3/1	Steam	100	8-15

Fan oven

Function	Food	Weight	Bake Pan	layer	Operating Mode	Temperature (℃)	Time (min)
B-1	Toast		Pan	2	Hot Air	180-190	20-30
B-2	Cake		Pan	3	Hot Air	150-160	25-35
B-3	Pizza		Pan	2	Hot Air	180-190	28-35
B-4	Beef	1,000g	Rack + Pan	3/1	Hot Air	170-180	40-50

Steam + Fan oven

Function	Food	Weight	Bake Pan	layer	Operating Mode	Temperature (℃)	Time (min)
C-1	Chicken	1,500g	Rack +Pan	3/1	Hot Air + Steam	180-190	50-60
C-2	Pork	2,000g	Rack + Pan	3/1	Hot Air + Steam	170-180	40-45
C-3	Beef	1,500g	Rack +Pan	3/1	Hot Air + Steam	170-180	45-60
C-4	Bread		Pan	2	Hot Air + Steam	200-210	20-30

Defrost

Function	Food	Weight	Bake Pan	layer	Temperature (℃)	Time (min)
H-4	Chicken	1500g	Rack + Pan	3/1	45-60	60
H-4	Beef	2500g	Rack + Pan	3/1	45-60	60

Preset program timer delay

- Press the preset program button [P] and select a preset cooking recipe.

- Press the timer button [⏲] which will display the default timer duration.

- Press the timer button [⏲] again (twice) and the delayed start icon [⊢] will be displayed

- First use the selection buttons to select the ‘hour’ of time you want the oven to start. The time will scroll through 0-23 (hours). Press [OK] (“OK”) to confirm.

- Then use the selection buttons to select the ‘minute’ of time you want the oven to start. The time will scroll through 0-59 (minutes). Press [OK] (“OK”) to confirm.

Cooking guidelines

- Please refer to the information given on food packaging for guidance on cooking temperatures and times. Once familiar with the performance of your appliance, temperatures and times can be varied to suit personal preference.

- If you are using the fan oven cooking function, then you should follow the information given on the food packaging for this particular mode of cooking. It may be listed as ‘baking’ cooking on the food packaging.

- Make sure that frozen foods are thoroughly thawed before cooking, unless the instructions on the food packaging advise that you can “cook from frozen”.

- You should pre-heat the oven and not place food inside of it until the pre-heating period is over. You can choose not to pre-heat when using the fan oven cooking function; however you should extend the cooking time given on the food packaging by approximately ten minutes.

- Before cooking, check that any unused accessories are removed from the oven.

- Place baking trays in the centre of the oven (unless otherwise stated) and leave gaps between the trays to allow air to circulate.

- Try to open the door as little as possible to view the dishes.

- The oven light will remain on during cooking.

Warnings

- Keep the oven door closed when using any oven function.

- Do not use aluminium foil to cover the trays supplied with the oven.

- You should also never line the base of your oven with aluminium foil.

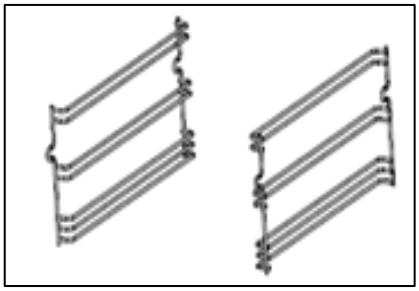
- During cooking, never place trays or cookware directly onto the bottom of your oven. They should always be placed on the shelves provided.

- ***Important:*** *Be careful when opening the door, to avoid contact with hot parts and steam.*

- When removing a tray, you should ***ALWAYS*** use an oven glove.

Accessories

The accessories supplied with the oven, allow you to get the optimum performance from your appliance on the various cooking modes that are available.



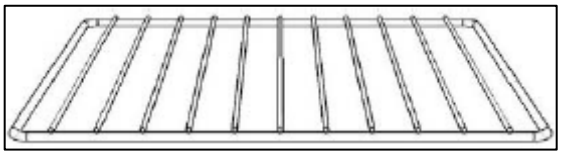
- The trays and shelf accessories can be placed on various levels by positioning them in the side racks located inside of the oven.

- This allows you to select the most suitable level for cooking, depending on what you are cooking and what cooking mode you are using. The cooking charts will give some guidance on this.

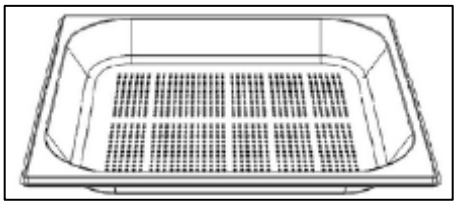
- The baking tray is a tray with raised edges, which can be used as a support surface for any single level cooking container.

- It can also be used as a drip tray, for collecting cooking juices or fat that may be generated during the cooking process.

- When cooking fatty dishes, we recommend that you place some water in the drip pan, to prevent fat from burning and producing unpleasant odours or smoke.



- The shelf should be used as a support surface; it should normally be placed in the middle or upper level positions.



- The perforated trays are mainly used for steam cooking fresh or frozen vegetables, fish etc.

- You must insert the drip pan below the perforated cooking tray, to collect any liquid that is released from the food during the cooking process.

Locking the keypad

Locking the control panel will prevent any unwanted or accidental misuse of the oven whilst it is operating. When activated, all buttons will not work until the control panel has been unlocked.

- Press the Child Lock button on the control panel to lock the control panel.

- A buzzer will sound and the locked symbol will illuminate on the control panel

- Press the Child Lock button on the control panel to unlock the control panel.

- When deactivated the locked symbol light will go out on the control panel.

IMPORTANT: Pressing the power button will still turn the appliance off and stop all operations even when the appliance is in locked mode. This is a safety feature.

Cleaning and maintenance

Cleaning operations must only be carried out when the oven is cool.

The appliance should be disconnected from your mains supply before commencing any cleaning process.

- The oven should be thoroughly cleaned before it is operated for the first time and after each use. This will avoid residual food stuffs becoming baked on the oven cavity. After residues have been baked on several times, they are far more difficult to remove.

- The oven cavity should be cleaned using a damp soft cloth or damp non-abrasive sponge. No abrasive cleaners should be used. You should only clean the cavity after the cooking chamber cleaning cycle has been completed (see next page).

- Any stains that may appear on the bottom of the oven will have originated from food splashes or spilt food, these splashes occur during the cooking process. These could possibly be a result of the food being cooked at an excessively high temperature or being placed in cookware that is too small.

- You should make sure that the cooking temperature that is selected is appropriate for the food that you are cooking. You should also ensure that the food is placed in an adequately sized dish and use the drip trays where appropriate.

- Outer parts of the oven should only be cleaned with warm soapy water, using either a sponge or soft cloth. No abrasive cleaners should be used.

- If you use any form of oven cleaner on your appliance, then you must check with the manufacturer of the cleaner that it is suitable for use on your appliance.

- ***Any damage that is caused to the appliance by a cleaning product will not be fixed by Baumatic free of charge, even if the appliance is within the guarantee period*.**

Oven cavity steam-cleaning cycle

The purpose of this feature is to facilitate the removal of food and grease from the oven cavity after cooking.

- Fill the water jug with clean water, either cold drinking water or bottled (softened) water.
- Fill the water jug up to the mark. DO NOT fill the jug right to the top. Otherwise the water that is pumped back into the jug at the end of the cleaning cycle may overflow.
- Reattach the jug cover and insert the jug into the water jug compartment.
- Push the jug in completely to ensure a perfect seal between the tube located in the jug and the hydraulic circuit inside of the oven.

- Switch the oven on using the oven ON/OFF button.

- Press the Clean button on the control panel.

- The cleaning function symbol will light on the control panel

- A speed indicator will appear on the digital display.

- Press OK to confirm.
- The cavity will fill with a quantity of steam for approximately 30 minutes.
- The steam will heat to 100°C
- When the cleaning cycle is finished, use a damp soft cloth or damp non-abrasive sponge to wipe over the cavity of the oven.

Boiler descaling

The purpose of this feature is to remove any limescale that may have built up in the steam heating dish.

- If you do use your household water supply to fill the water jug with, then over a period of time, limescale may start to build in the steam heating dish.

- Fill the water jug to the mark with water but DO NOT fill the jug right to the top, otherwise the water that is pumped back into the jug at the end of a cooking cycle may overflow.

- Add calcium removal solution to the heating plate. Please follow the manufacturer's instructions.

- ***IMPORTANT:*** *Do not use vinegar or any vinegar based products to descale the heating dish.*

- Insert the water jug into the water jug compartment.

- Push the water jug down completely, this ensures a perfect seal between the tube located in the jug and the hydraulic circuit inside of the oven.

- Switch the oven on using the oven ON/OFF button.

- Press the Clean button on the control panel.

- The cleaning function symbol will light on the control panel

- A speed indicator will appear on the digital display.

- Using the selection buttons, select H-2

- Press OK to confirm.

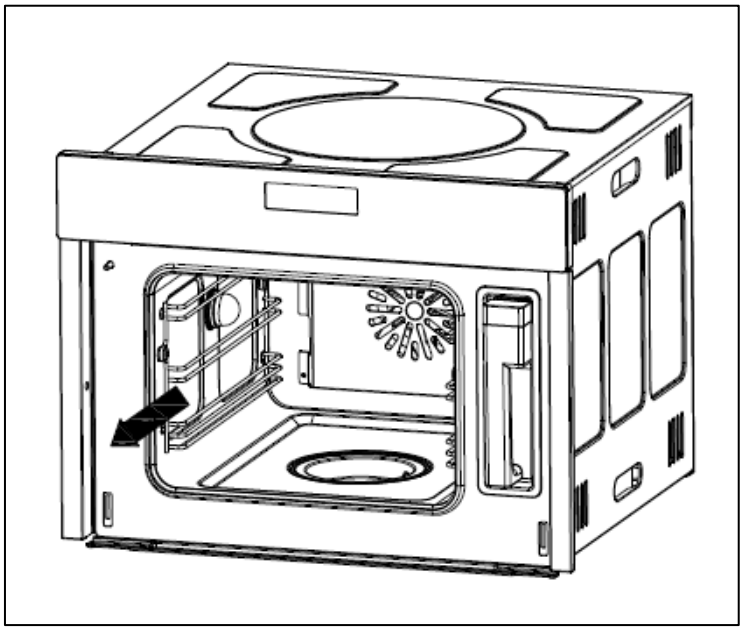
- When the cleaning cycle is finished, use a damp soft cloth or damp non-abrasive sponge to wipe over the cavity of the oven.

NOTE: The internal light will be off when the descaling clean operation is in progress

Removing the side racks

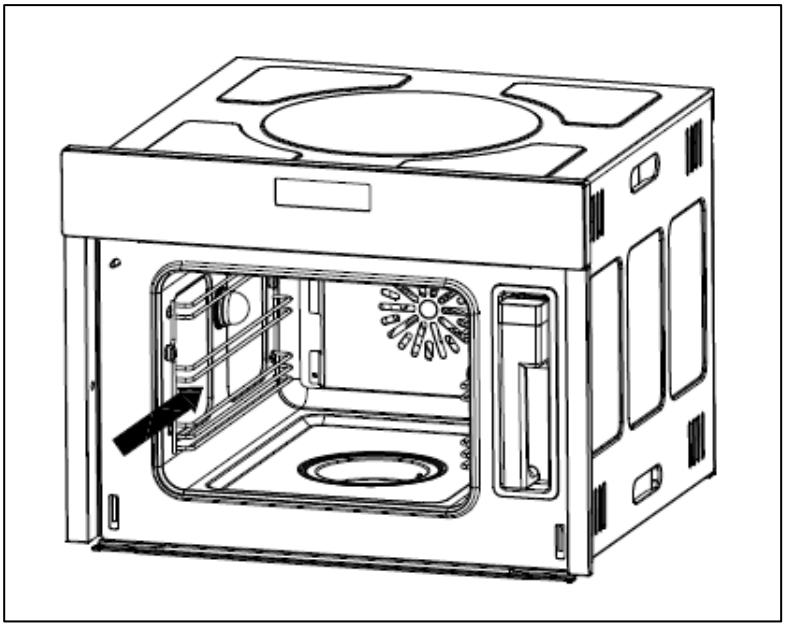
IMPORTANT: You can remove the side racks of the oven for ease of cleaning. You can wash the side racks with detergent and/or wash them in a dishwasher.

- Pull the side racks free of their securing clips and then pull the side racks out of the oven cavity.



- To replace the side racks, insert them back into the oven cavity.

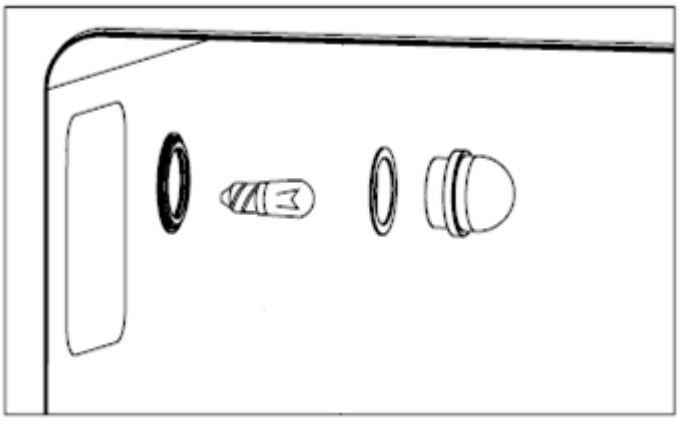
- Ensure that they are inserted into the correct side of the appliance, and securely slot back into the securing clamps.



Replacing the oven bulb

IMPORTANT: The oven must be disconnected from your mains supply before you attempt to either remove or replace the oven bulb.

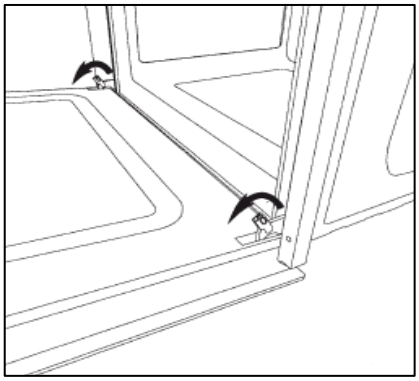
- Remove all oven shelves, oven pans and drip trays, and then the side rack that is on the same side as the oven light.
- Remove the light cover and the rubber seal ring by unscrewing the light cover anti-clockwise.



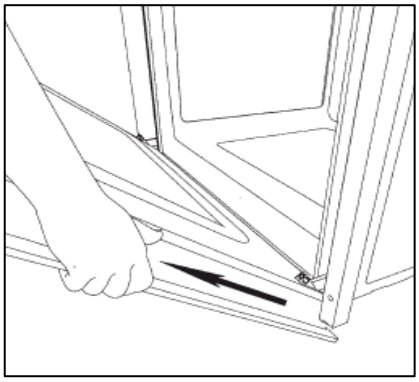
- Place the glass cover gently on a supported surface, so that damage is not caused to it whilst the bulb is being replaced.
- Unscrew the bulb anti-clockwise and remove it from its holder.
- Replace the bulb with a 25 W/300°C, E14 screw type pygmy.
- ***Do not*** use any other type of bulb.
- Place the rubber seal ring and the light cover back into position and fully tighten it clockwise.
- Replace the side rack, drip trays and oven shelves.
- Restore power to the appliance.

Removing the oven door for cleaning

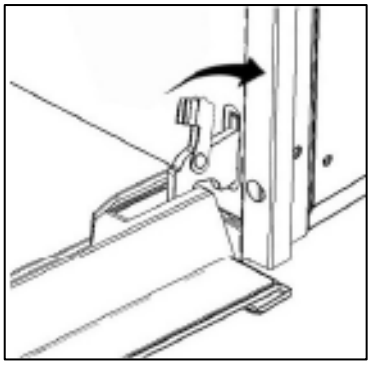
To facilitate the cleaning of the inside of the oven and the outer frame of the oven, the door can be removed as follows:-



- The hinges have two movable bolts on them.
- If you raise both of the movable bolts, then the hinges are released from the oven housing.



- You should grip the sides of the door at the centre and then incline it slightly towards the oven cavity and then pull the door gently away from the oven cavity.
- ***IMPORTANT:*** *You should make sure that the door is supported at all times and that you place the door on some padded material whilst cleaning it.*
- The oven door and door glass should only be cleaned using a damp cloth and a small amount of detergent. The cloth ***MUST NOT*** have come into contact with any form of cleaning product or chemical previously.
- To refit the door you should slide the hinges back into their slots and open the door fully.



- ***IMPORTANT:*** *The movable bolts must be closed back into their original positions before closing the door.*

- ***Take care not to dislodge the hinge locking system when removing the door, as the hinge mechanism has a strong spring.***
- ***Do not immerse the door in water at any time.***

INSTALLATION

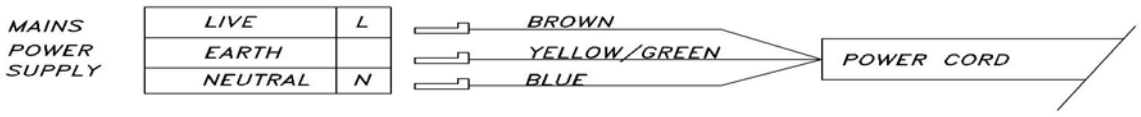
The installation must be carried out by a suitably qualified person, in accordance with the current version of the following.

- ***UK Regulations and Safety Standards or their European Norm Replacements.***
- ***Building Regulations*** (issued by the Department of the Environment).
- ***Building Standards*** (issued by the Scottish Development Department).
- ***IEE Wiring Regulations.***
- ***Electricity At Work Regulations.***

Before connecting the appliance, make sure that the supply voltage marked on the Rating Plate corresponds with your mains supply voltage.

WARNING: THIS APPLIANCE MUST BE EARTHED.

- This appliance should be wired into a 13A double pole switched fused spur outlet, having 3 mm contact separation and placed in an easily accessible position adjacent to the appliance. The spur outlet must still be accessible even when your oven is located in its housing.



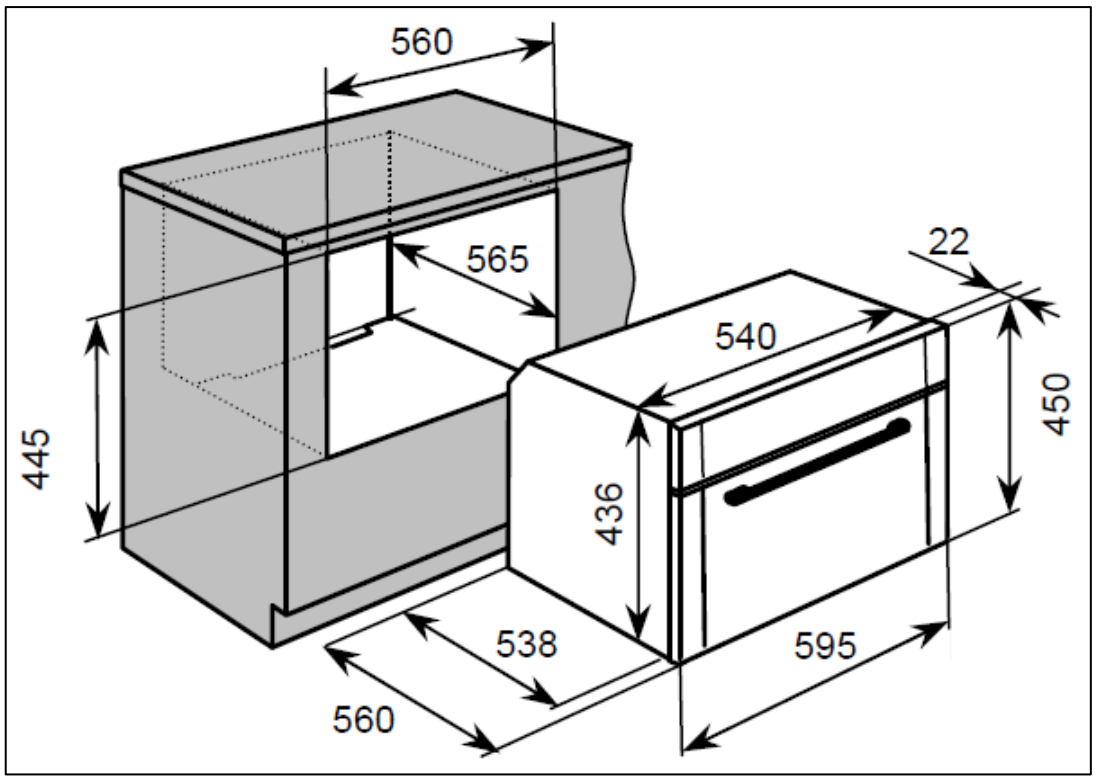
- To connect the oven power cord, loosen and remove the cover on the terminal block, in order to gain access to the contacts inside. Make the connection, securing the cord in place with the cable clamp provided and then immediately close the terminal block cover again.

- If you have to change the oven power cord, the earthing (yellow/green) conductor must always be 10 mm longer than the line conductors.

- Care must be taken to ensure that the temperature of the mains supply cable does not exceed 50°C.

- If the mains supply cable is damaged, then it must be replaced by an appropriate replacement which can be obtained from the Baumatic Spares Department.

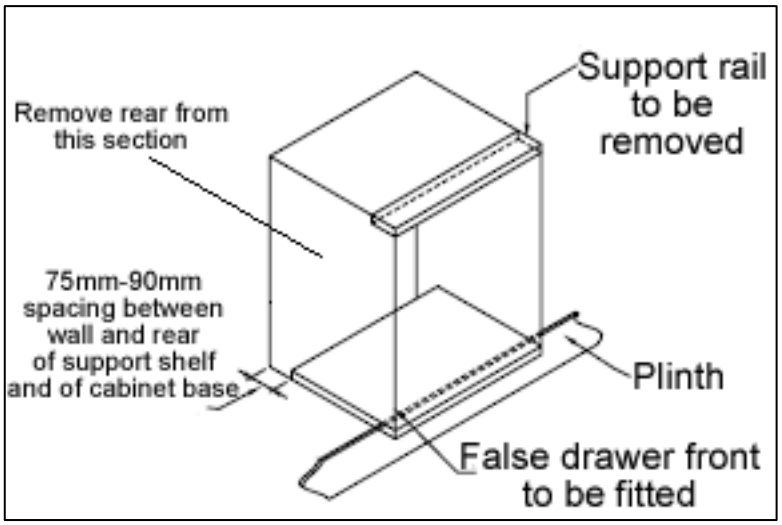
Installing the oven into the kitchen cabinet



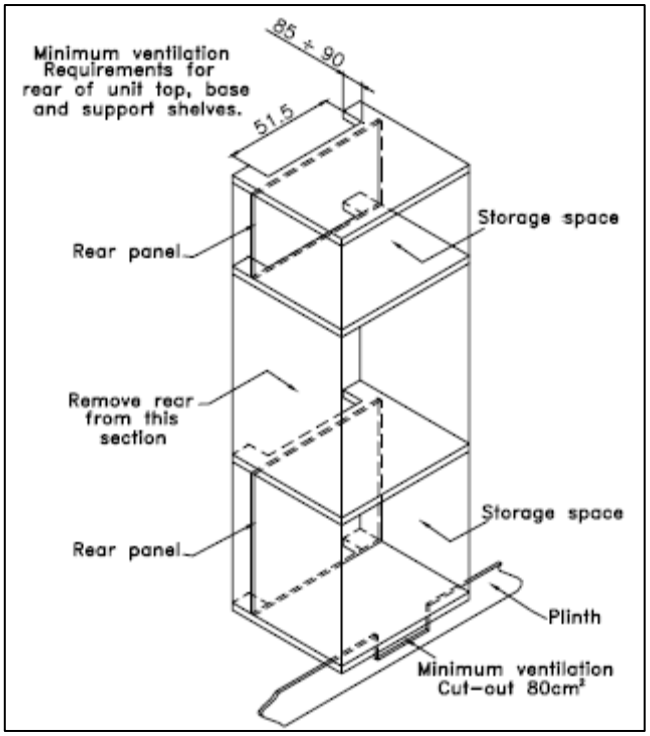
Positioning the appliance

- Ensure that the aperture that you will be fitting the oven into is of the size given in the above diagram.
- The oven must be fitted into an oven housing with the ventilation cut-outs shown in the “Ventilation requirements” section on the next page.
- Ensure that the rear panel of the furniture housing unit has been removed.
- ***IMPORTANT:*** *You must not install the appliance in a location where the ambient temperature will fall below 5°C.*

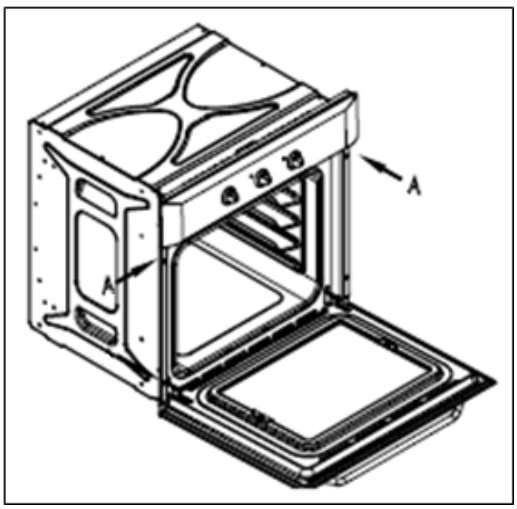
Ventilation requirements



(Figure shows the ventilation and cut-out requirements for the installation of the appliance into a standard kitchen unit).



(Figure shows the ventilation and cut-out requirements for the installation of the appliance into a tall housing unit).



- Ensure that the oven has been securely fixed into the housing unit. The fixing of the oven into the housing is made by using two screws – on either side of the appliance. These should be screwed through the front of the oven and into the housing unit.

My appliance isn't working correctly

o ***The oven isn't coming on.***

* Check that you have selected a cooking function and a cooking temperature.

o ***There appears to be no power to the oven.***

* Check that the appliance has been connected to the electrical mains supply correctly.

* Check that the mains fuses are in working order.

* Check that the operating instructions for setting the time of day have been followed.

o ***The oven light is not working***

* Refer to the "Replacing the oven bulb" section on page 26.

o ***The display shows an error code***

* The appliance has generated an error code, see the next page for more information on error codes and what they mean.

o ***Steam comes out of the oven during operation***

* Check that the oven door is completely shut.

* Check whether the oven door seal is damaged or cracked. If it is, then contact the Baumatic Service Department.

o ***What happens if power is cut to the appliance***

* It may be necessary to set the time of day again.

* The stored settings and recipes would not be lost.
* If the power cut occurred whilst the oven was cooking, then you will need to reselect the cooking function and temperature.

Error Codes:

Error codes occur when there is a fault with the appliance. The oven will stop working and a buzzer will sound.

Error code	Cause of Error	Action required
E001	The water jug is empty	Refill water jug. If water jug is full, ensure it is inserted properly into the cavity.
E002	Electrical fault.	Disconnect from electrical supply and check electrical connections. Turn on power and see if it has solved the problem. If error code still showing disconnect from power supply and contact Customer Service.
E003	Oven door not closed properly.	Check the door is closed properly.

IMPORTANT: If your appliance appears not to be operating correctly, then you should disconnect it from your mains supply and then contact the Baumatic Service Department on telephone number (0118) 933 6911.

DO NOT ATTEMPT TO REPAIR THE APPLIANCE YOURSELF.

Please note that if an engineer is asked to attend whilst the product is under guarantee and finds that the problem is not the result of an appliance fault, then you may be liable for the cost of the call out charge.

The appliance must be accessible for the engineer to perform any necessary repair. If your appliance is installed in such a way that an engineer is concerned that damage will be caused to the appliance or your kitchen, then they will not complete a repair.

This includes situations where appliances have been tiled in, sealed in with sealant, have wooden obstructions placed in front of the appliance, like plinths. Or any installation other than the one specified by Baumatic Ltd. has been completed.

Please refer to the conditions of guarantee that appear on the warranty card that you receive with the appliance.

Baumatic Consumables

- **BC001** Degreaser for Dishwashers (200 g)
- **BC002** Descaler for Washing Machines and Dishwashers (200 g)
- **BC003** Ceramic Hob Cleaner (250 ml)
- **BC004** Oven Cleaner (250 ml)
- **BC005** Stainless Steel Cleaner and Protector (250 ml)
- **BC007** E-Cloth – General Purpose Cloth
- **BC008** Microwave Cover

To order a Baumatic consumable product please call 0123 5437 244 and quote the product code. You can also order online from eshop.baumatic.co.uk

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